

# Gas Will Burn When You Want It

The "Juice" is always on call. That is one reason why Gas Light is the Best Light. Another is because it is cheaper than any other.



## HOW TO SERVE A LUNCHEON MENU

Suggestions That May Help Out an Anxious and Busy Housewife.

For your first course serve fruit. This can be half of a grape fruit, the pulp of which has been removed, chilled, sweetened and a spoonful of sherry or colored fruit juice (as grape juice) added, then served in the grape fruit shells with a maraschino or candied cherry on top. You can use the scissors and scallop the edges of the shell if you wish. Or use pretty glass or china plates. In the center place a spoonful of orange or grape fruit pulp, or both mixed, and around the edge place a double row of white grapes, cut in half and the seeds removed.

For your fish course serve a creamed whitefish, which you doubtless know how to prepare by making a thick cream sauce and flaking the cold boiled fish and then heating it thoroughly without breaking the pieces of fish. Sprinkle with chopped parsley. If you have the shells or little ramekins for serving creamed dishes, use these for your fish. If not, arrange it on a plate with the hot creamed potato balls sprinkled with the parsley. You can easily keep this a white course, serving tiny bread and butter sandwiches cut in plain or fancy forms.

Serve either croquettes molded in any form you choose and delicately browned, or serve a chop. The croquettes can be of chicken or veal if you wish them plain; or combine mushrooms, sweetbreads, hard-boiled eggs, if you wish them made richer. Whatever meat you use, the rule for sauce, molding and frying is the same. One friend molded her croquettes like tiny chickens with cloves for eyes and curled celery tips for wings. These rested on a nest of shoestring potatoes fried yellow to imitate straw. Or mold them like cylinders, pyramids or chops. Serve mashed potatoes in form of roses with the croquettes, which should be garnished with parsley or watercress and serve creamed peas also, hot rolls and tiny pickles. If you wish a game course, follow the croquettes by a frozen punch, or brandied peaches in small glasses, then serve broiled quail or quail on squares of toast or hominy, and plain lettuce salad with French dressing. If you omit the bird, serve any preferred salad, one of the autumn fruits, such as apples or white grapes and celery and nuts. Use the scooped-out apple or little decorated paper cases for your fruit salad.

If you cannot serve a fruit salad, serve a salad of ices for dessert. For a salad fill glasses half full of fruit cut in pieces, using oranges, bananas, canned peaches, grapes, any combination you prefer. Dress it with orange, lemon or pineapple juice. Or a pretty dessert is to take a large meringue and fill it with plain vanilla or strawberry ice cream and arrange large white grapes around the base of the meringue, like a wreath, or put a flower on the plate. Serve a nice white cake and macaroons. To make the meringue to hold the ice cream take the whites of three eggs, beat them, and add gradually, while whipping, three-quarters of a cupful of powdered sugar. Beat until the mixture is firm enough to hold its shape without spreading when dropped in a ball. Add the flavoring of lemon juice or any essence. Use one and one-half tablespoonfuls of meringue for each piece. Put them on strips of wet paper on a board that fits the oven. Have the latter hot enough for cake and watch them until they are light brown. Remove, press in the bottom and turn over to dry. The secret of good meringues is to dry rather than bake them. Have coffee with the dessert and on the table place dishes of salted nuts, mints and candies; also preserved ginger if you wish.

Serving the courses will depend largely upon the number of guests. If six, eight or a small number, and you wish to be "cozy," follow this plan: Have the grape fruit on the table when the guests are seated. Serve fish in the ramekin shells from the kitchen. Then have the croquettes or chops prettily arranged on a platter and serve these yourself. You can serve the birds, too, if you have this course. In fact, you can serve anything which takes no carving. Have the salad brought from the kitchen, also the dessert. If you entertain a large party it would suggest having it all served on the kitchen. If your table has a handsome surface you can use a handsome center square with dollies under the plates. Or use the long cloth if you prefer. Finger bowls are seldom passed now, save where the luncheon is to be followed by cards, then two bowls are placed at each end of the table after the bonbons are served.

## Little Recipes for Little Homes

By Mrs. Annie Kearns.

In contributing these simple recipes I wish to say they are all easily followed and call for few expensive ingredients. They are suggestions how to use, in an appetizing way, odds and ends that may be in the larder. Simple dishes, tasty gravies, inexpensive puddings, cakes and pies will help the housewife of limited means to make the daily meals something pleasant to look forward to. The plea for not cooking certain dishes, because there are not all the ingredients the recipe calls for in the house, is a poor one. A good housewife can substitute something else and get a palatable result. There are numbers of cook books full of elaborate recipes, but it is the easy, economical recipes within the reach of people of limited means that should be continually appearing to help the inexperienced make their homes homelike and their daily meals wholesome, appetizing, good and inexpensive.

### TOMATOES ON TOAST.

One pound tomatoes, two ounces butter, two eggs, salt and pepper to taste. Scald the tomatoes and peel them, break and put through a sieve; put in a saucepan with butter, pepper and salt and simmer for twenty minutes. When cooking, break the eggs into it, stir well together. Don't let it boil, or

### HOUSEHOLD NOTES.

Stand your pans on a damp cloth immediately after taking them from the oven, and the cakes will come out without sticking.

To produce shining results on the mirrors and windows, try rubbing them over with thin, cold starch and wiping off with a soft cloth.

In making iron holders a sheet of asbestos should be spread between two pieces of denim to make an iron-holder that is light, easily held and impervious to heat.

If a sticky or burned pan is rubbed with a dry bread crust, it will leave it beautifully smooth and will not stick next time it is used. This is especially good for griddles.

For a good comfort lining when making a comfort for baby's cradle, use soft, fleecy padding, the kind that is used under the linen cloths of a dining table. It will prove most satisfactory.

Many house plants are killed by too lavish watering. The best plan is to immerse the pot for two hours in lukewarm water, and not to water the plants again until the top of the earth just begins to look dry and hard.

For mending hard substances like metal or glass there is nothing more satisfactory than melted alum. Simply melt the alum over an intense heat, and apply while hot. An ivory handle to a knife which had loosened was mended in this way forty years ago, and has been in use ever since without breaking or loosening.

A very satisfactory way of washing flannels is by means of an ordinary scrubbing or vegetable brush. Take the article to be washed and place it upon the washboard; rub over with soap and brush it until clean. This will be found a much easier way than the old one, and the clothes will last longer. It is equally as good for fine laces and silk gloves.

Too little attention is generally given to the hanging of pictures. They should be hung as nearly vertical as possible, and not tipped forward at various angles with the wall. The best effect is given by using two hooks, so that two vertical lines, of wire appear instead of the triangular piece, resulting when but one hook is used. The effect is more restful in a room where the pictures are hung vertically.

Furniture needs cleaning as much as other woodwork. It may be washed with warm soapsuds, quickly wiped dry and then rubbed with an oily cloth. A good polish is made by mixing three parts of linseed oil and one part of spirits of turpentine. Apply with a woolen cloth and when dry rub well with a dry woolen cloth. This is a specially good polish for scratched or marred furniture and will restore the color and luster to varnish.

Brass teakettles—or, in fact, any articles of brass with the exception of Benares ware—can easily be cleaned in the following way: First wash the brass well in suds of water with soap. This will remove all dirt from the article, leave it free from grease and give it a semipolish. Then an extra polish

it will curdle. Spread on hot toast.

### COCOANUT CUSTARD PIE.

Three eggs beaten lightly, one cup sugar lightly added, two level tablespoonfuls of cornstarch moistened with a little milk; add one pint milk, one pint grated cocoanut; mix thoroughly, add teaspoonful vanilla. Bake in pie plates lined with light pastry.

### PASTRY FOR PIE.

Six ounces flour, four ounces butter, yolk of an egg, and a little sugar. Mix the butter, flour and sugar lightly together with the tips of your fingers. Make a well in the center, put in yolk of the egg, a little salt and enough cold water to mix it well; roll out lightly and cover pie. This is a simple short crust, suitable for everyday pie.

### CURRY OF COLD MEAT.

Cut neatly into small pieces some cold meat. Put a piece of butter size of walnut into the fryingpan, add one finely-chopped onion, one chopped apple or mango. When browned stir in tablespoonful of flour and tablespoonful good curry powder, a little salt and sugar. When browned stir in the meat; let it slightly cook, then pour in two cups of stock or milk and water. Let it gently cook about twenty minutes, then serve with mango chutney and rice. A good lunch dish.

### TO BOIL RICE FOR CURRY.

Put a quart of water on to boil. When boiling, throw in a cup of well-washed rice; boil briskly with the cover off till the grains are soft, then throw into a sieve, shake well and put a cloth over till ready to serve.

may be put on with a good brass polish. If the brass looks hopelessly tarnished any good powder that is used for cleaning silver or brass if moistened with vinegar and applied vigorously will remove the tarnish and leave a shiny surface.

Here is a remedy that has never failed: Have a teakettle full of boiling water on the stove, take the garment dry, cut a lemon in two, squeeze the juice on the spots and hold over the steaming spout of the teakettle; then see how readily the spots of rust yield to this treatment.

To make rubber shoes wear longer, from the tops of old rubber shoes cut pieces the shape of a heel. Smear these pieces on the lining side with thick mullage, or any sticky substance, and place in the heels of rubbers, pressing down firmly. These protectors prevent the rubber from receiving the direct pressure of the boot heels, and can be renewed when they show the least signs of wear.

### SLEEVES.

How much the fashion of a dress depends upon a sleeve—that is, the "correct" fashion! The cut of a sleeve can stamp a gown as of yesterday or today, and the importance, therefore, of having none but an up-to-date model is obvious. The short puff sleeve has no rival for the time, and worn with long gloves there is nothing smarter. But without the influence of gloves the short sleeve is trying to the lower part of the arm unless this happens to be particularly pretty in form. A little ruse, therefore, that may be adopted is to make the sleeve of a day blouse full and longer by four or five inches than the elbow, gathering it into a cuff, which can be unbuttoned and allow the sleeve to be pushed up as far as the elbow, where, when worn for out of doors, it is met by a long glove and presents the smart appearance of the short sleeves. When worn indoors, however, the sleeve can be dropped and cover the lower part of the arm, the cuff being buttoned at the wrist. In the reign of Queen Elizabeth sleeves were, of course, a very elaborate article of dress, being separate from the rest of the apparel, so that they could be changed at pleasure. They were of every possible variety of material and work, from gold tissue embroidered with pearls and diamonds to plain silk or cambric wrought with silver. The habit of having sleeves detached explains the custom, prevalent in chivalrous times, of a fair damsel bestowing a sleeve on a favorite knight, who rode into the lists with the article displayed on his helmet and was supposed to become invincible by its inspiration.

### TO TAKE CARE OF THE EYES.

It is very injurious to the eyes to expose them to sudden changes of light or long exposure to exceedingly bright light, as the glare of snow, or ocean or stretches of white sand. Glaring colors of any kind should not predominate in the everyday surroundings. Green, as experience has taught the unlearned, is most pleasing and restful to the eyes, and so is counted by most people a beautiful color and best adapted for house furnishings. All soft, neutral shades are acceptable to the eyes, though they should not be shut away in darkness.

## Simple Remedies

Every mother knows the value of simple remedies such as she may be able to pick up at a moment's notice when her big boy comes in with a cut or the little sister has burnt her arm trying to iron dollie's clothes. Old-fashioned remedies such as our grandmothers used when doctors were not to be had for the telephoning will be found quite as effective as any of the more modern ones.

Apply ground flour or rice to a cut that will not stop bleeding; either will be found effective. A burn will be relieved if either soft soap or common baking soda be applied at once. As much baking soda as will cover a 10-cent piece taken in a quarter of a glass of hot water will relieve indigestion.

For a scald try dry flour; the heat from the burn will moisten the flour, and if it is left on it will heal without a scar.

When food will not stay on the stomach put one teaspoonful of lime water in a glass of milk and sip it slowly.

When a cut will not heal, saturate a piece of absorbent cotton with coal oil and bind on.

If there is trouble of any kind with the eyes a wash of either cold tea or new milk is good.

In slight cases of rheumatism, if the parts afflicted are wrapped in a piece of all-wool flannel it will generally give relief.

For a sore mouth try a wash of one teaspoonful of peroxide in a half glass of water.

For pains in the stomach a flannel cloth dipped in hot water into which a teaspoonful of turpentine has been added, placed over the stomach, will give almost instant relief.

A cup of hot water will relieve a sick stomach, and for those who cannot take it plain try a little lemon juice, a lump of sugar or a pinch of salt.

For sprains or bruises either hot or cold applications are good, but stick to one or the other, and after bandaging keep the bandages well saturated.

Wind on the stomach will be relieved if the child is placed on its back and with the hand knead the stomach as you would bread, but with less force.

Hangnails can be cured if the ends of the fingers be rubbed with sweet oil as far down as the first joint.

If there is any doubt as to vermin being in a child's head, saturate the hair with coal oil, and after it has been on for about twenty minutes wash the hair with soap and water.

Hold a bruised finger in a cup of hot water for a few minutes and it will prevent further trouble. The water should be as hot as it is possible to stand it. Gatherings and runarounds can be successfully treated in the same manner.

Certain kinds of toothache can be relieved by painting the gums with a solution of one-half iodine and one-half glycerine. If there is a cavity in the tooth saturate a small piece of absorbent cotton in oil of cloves, tincture of myrrh or laudanum and place it in the cavity.

For a nervous headache a flannel cloth dipped in hot water and placed first on the temples and then on the back of the head at the base of the brain is sure to give relief.

If a pimple or boil will not come to a head apply cloths that have been dipped in hot water.

For bronchial trouble, if common baking soda is blown through a glass tube into the throat it will be found effective.

To cure dandruff, after washing and drying the hair part it and apply vaseline to the scalp; but do not allow it to get on the hair—that is to say, allow as little as possible.

After cutting a corn peroxide should always be applied to prevent any possibility of blood poisoning.

A few drops of camphor taken on a lump of sugar at the first intimation of a cold will often break it up.

Earache will be relieved if a few drops of heated sweet oil, into which the same quantity of laudanum has been put, are poured into the aching ear, but care must be taken not to get the oil too hot, and sometimes it is difficult to get a child to keep still long enough to do this. In that case try dipping a piece of medicated cotton in the heated oil and putting that in the ear, but be sure to have the piece sufficiently large that it can be easily taken out.

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